



RICHARD
SANDOVAL
HOSPITALITY

FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

PROJECT DESIGN DETAILS

PROJECT NAME	Zengo Brunch
PROPERTY	Zengo, West Bay, Doha
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	A5
ORIENTATION (PORTRAIT OR LANDSCAPE)	Portrait
DATE NEEDED	09/01/2026

MENU SUBMITTAL SOP

STEP 1: OBTAIN APPROVALS

FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. **Menu Brief Preparation:**
 - o Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
 - o The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
 - o Pricing should be **informed and included in the initial submission**, rather than added after approval.
 - o **Completed menu submission must be received no less than 14 days before the proposed change.**
2. **Initial Review:**
 - o The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
3. **Final Approval Process:**
 - o The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
4. **Menu Design Kickoff & Distribution:**
 - o Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
 - o **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
 - o **For other properties:**
 - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

MENU

Please drop the menu content below on page 2.



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For The Table

~~Guacamole Traditional, avocado, onion, tomato, lime, coriander V (Maya)~~

Edamame, steamed edamame, sea salt S, VG

Zengo Salad, kani, green lettuce, cucumber, avocado, yuzu miso dressing C,MU,S

Live Station

Chef's Selection Sushi and Tiradito

~~Chef's Selection Ceviche (Maya)~~

Taco Live Station

~~Pibil, chicken pibil, pineapple – habanero sauce, red pickle onion (Maya)~~

~~Camaron, shrimp marinated, pineapple pico de gallo S (Maya)~~

Hot Live Station

Peking Duck

Hot Appetizer

Tori Karaage, crispy fried chicken, korean aioli, sesame seeds E, G, SE, S

Duck Gyoza, hoisin ponzu, leek, togarashi G,S

Entrée

~~Fajitas Beef, with roasted capsicums & onion (Maya)~~

Black Pepper Beef, onion, capsicum, black peppercorn sauce G,D ,S

Salmon Miso, celeriac puree, brussels sprout, Japanese salsa F,D,S

Kung Pao Prawn, capsicum, dried chili, cashew nut, shishito peppers C,E,G,N,S

Desserts

Chef's Selection E,G,D

C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.